

Dutch Oven Sticky Rolls

1 package frozen bread dough
1 pint heavy whipping cream
½ cup brown sugar
Brown sugar/cinnamon mix



Thaw frozen bread dough overnight. Butter the bottom of an 8" Dutch oven well. Combine heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven. Place brown sugar and cinnamon mix in a shallow bowl and roll each chunk of bread dough into the mix. Place the bread dough in the Dutch oven layering but not too high as the bread dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on the top and 5 coals on the bottom.

S'mores Bars

From www.mydutchoven.com

1 Cup Butter, Softened	1.5 Cups Flour
1 Cup Sugar	1/2 tsp Salt
2 Eggs	2 tsp. Baking Powder
2 Tsp Vanilla	9 oz. Chocolate Bars
1.5 Cups Crushed Graham Crackers	
2 7oz Jars Marshmallow Cream	

Cream Butter, sugar, and eggs until light. Stir in vanilla, salt, and baking powder. Add flour and crushed graham crackers. Line bottom of a Dutch Oven with parchment paper. Take 2/3 of the dough and spread it on the parchment paper. Place chocolate bars evenly over the dough. Cover with marshmallow cream. Spoon remaining dough over the chocolate. Bake at 350 degrees for 45-50 minutes.

Dutch Oven Pizza

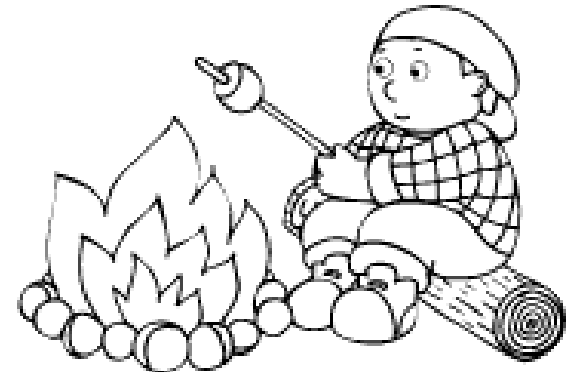
1 pkg. Pillsbury Pizza Dough
Sausage, Pepperoni, Canadian Bacon, Onions, Peppers, or any toppings
2 Cups Cheese
Pizza Sauce

Place Dough in the bottom of the Dutch Oven folding the edge to make a thick lip. Place sauce and your toppings on the dough. Cover and bake at 375 degrees for 20-30 minutes until cheese is golden brown.

For dessert pizza, use cherry pie filling or other filling, and top with a crumble made of 1/2 cup butter, 1 cup flour and 1 cup sugar. Cook until crumble is golden brown.

IDNR

State Fair Cooking



2008

Wild game has a flavor all of its own, but it is not gamey if taken care of properly. How you prepare your game from the kill to the table determines how it will taste. Always remember:

- Take care of your game promptly after harvesting. Clean, wash, package and freeze if you are not planning on eating it within a couple of days.
- DON'T smother your game in cream of mushroom soup every time you cook it. Mixed with other vegetables and spices, game has a great taste and can be tenderized and quick fried.
- To tenderize your meat, pound it and marinate it. Let the meat rest and absorb the spices in the marinade.
- Carefully cook your meat. You can overcook your game quickly if you are not paying attention. Overcooked game = tough meat with little flavor.
- Experiment! Use wild game like you would chicken or beef. There are many recipes that can be mixed and matched. The Pheasant in rice recipe was originally for chicken.

Dutch oven cooking is a great way to add a little excitement to your camping or home cooking experience. If you are interested in this type of cooking, research the internet or purchase some books specifically on Dutch Ovens. Don't get frustrated if you burn something the first time, just try and try again. Once you have that first successful delicious lasagna, believe me you'll be hooked. Here are some things to remember:

- If you purchase an unseasoned oven/fry pan, wash with soap and water and then season it well. It will get better seasoning the more it is used.
- Always remember to wipe down the oven and remove all moisture. Coat lightly with a layer of oil (crisco, no natural lards). Place a piece of paper towel between the lid and oven. This will keep air flowing through and the oven from rusting.
- If something is burned on/stuck clean it until it is removed, look to see if you need to re-season and try again!

Dutch Oven Lasagna

- 1 box lasagna noodles, uncooked
- 1 pound ground beef
- 1 jar spaghetti sauce
- 1 can (14.5) tomato sauce
- 1 pound mozzarella, grated or cut into strips
- 1 cup parmesan cheese
- 1 container of cottage cheese
- 2 eggs



First make the meat sauce mixture: brown hamburger meat in skillet and drain. Add spaghetti sauce and tomato sauce to meat mixture. Second make cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl. In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat. Bake 45 minutes to 1 hour at 350 degrees in a 12" oven. 17 coals on top and 8 coals on the bottom.

Easy Cornbread

From Byron's Dutch Oven Recipes (<http://papadutch.home.comcast.net>)

- 1 Cup Butter; melted
- 4 Eggs; Beaten
- 3 Cups Milk
- 2 Cups Sugar
- 2 Cups Cornmeal
- 3 Cups Flour
- 4 tsp. Baking Powder
- 1 tsp. Salt

Mix together butter, eggs, and milk. In a separate bowl sift together sugar, cornmeal, flour, baking powder, and salt. Mix dry ingredients into wet ingredients 1 cup at a time until blended. Spoon mixture into a lightly greased 12" Dutch Oven and spread evenly.

Cover the oven and bake using 8-10 briquettes bottom and 14-16 briquettes top for 45 minutes or until golden brown.

Grilled Goose or Duck

Duck Cut From the Bone, Skinned and Cubed
 1 Pound Package of Bacon (Hickory Smoked is Best)
 KC Masterpiece Marinade or Homemade

If you like to marinate your meat, do so at least 30 minutes prior to grilling. Always keep marinated meat in the refrigerator until you are ready to cook your meats. Drain off excess marinade. Cut open your package of bacon and cut it in half. Wrap each piece of duck with one half slice of bacon and insert a toothpick into the meat to hold the bacon. To keep the flames from the grill down you can lay a piece of aluminum foil down and then grill on top. Cook about 20-30 minutes depending on the thickness of the meat and cut open to ensure the meat is no longer pink.

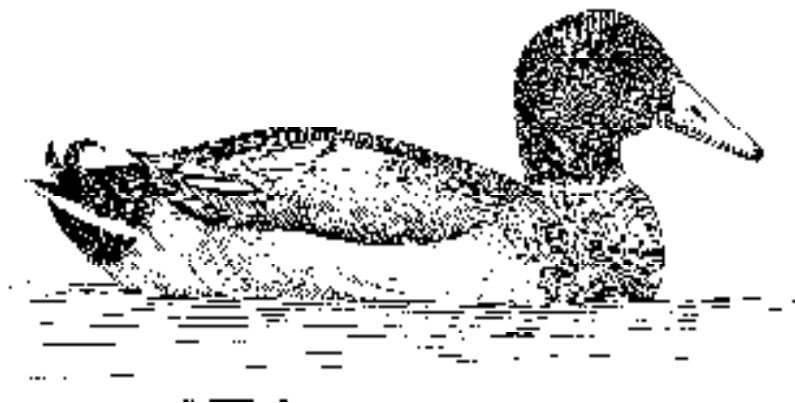


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Canned Venison

Pint Jars
Tallow Pieces
Beef Bullion Crystals

When cutting up deer meat for canning, cut pieces into 1-inch chunks or smaller depending on personal preference. Pack meat into sterilized pint jars and add 2 teaspoons of beef bullion crystals and 1 tallow piece to each jar. Put sterilized lids on jars and hand tighten. Process for 75 minutes at 10 pounds of pressure. Every brand of pressure canner is different. You must follow your specific canner's directions for processing.

Venison Chili

1.5 Pounds Venison (Burger or 3 Jars Canned)
1 Cup Chopped Green Pepper and Red Pepper
1 Cup Chopped Onion
2 15-oz Cans of Chili Beans in sauce (not kidney beans)
28 oz Can of Petite Chopped Tomatoes in Chili Sauce
15 oz Can of Tomato Sauce
1.5 Cups Water
2 TBS Chili Powder (mild or hot)
2 TBS Worcestershire Sauce
1 TBS Honey
1 tsp Salt
1/2 tsp Dried Basil
1/2 tsp Cinnamon
1/4 tsp Allspice, ground
1 Large Bay Leaf



In a large pot, cook the meat until browned (if using canned meat you can skip this step). Combine meat with all remaining ingredients. Simmer uncovered for 30 minutes. Cover and simmer for one more hour if you want a thicker sauce. Stir occasionally.

Baked Venison Stew

1 Can Diced Tomatoes
3 Tablespoons Quick Tapioca
1 1/2 teaspoons Salt
2 Pint Jars Canned Deer Meat
3 Potatoes
1 Onion
1 Cup Water
2 teaspoons Sugar
1/2 teaspoon Pepper
4 Medium Carrots
2 Celery Ribs
2 Slices White Bread

In a bowl, combine the tomatoes, water, tapioca, sugar, salt and pepper. Add remaining ingredients; mix well. Pour into a 12-inch Dutch oven or 9X13 pan. Cover and bake at 375 degrees for 1 3/4 to 2 hours or until vegetables are tender.

Wild Game Meatloaf

1.5 Pounds of Venison, Antelope, Elk, etc...
2/3 Cup Milk
1/2 Cup Quick Cooking Oats or Bulgur Wheat
1 Egg
1 Cup Cheddar Cheese
1/2 Chopped Onion
1/2 Cup Brown Sugar
3/4 Cup Ketchup
2 TBS Mustard

Mix the milk, oats, egg cheese and onion and then add the wild game. Mix until thoroughly combined. Shape into small meatloaves about the length of the palm of your hand. Place in a casserole dish.

Mix brown sugar, ketchup, and mustard in a separate bowl. Spread this mixture over the top of the meatloaves. Cover the casserole dish with a lid or foil.

Bake at 350 degrees for about 40 minutes or until the center of the